

Marlene's Microwave Peanut Brittle

Ingredients:

1-1/2 cup raw shelled peanuts, skin on
1 cup granulated sugar
1/2 cup light corn syrup
1/8 teaspoon salt
1 teaspoon butter
1 teaspoon vanilla extract
1 teaspoon baking soda

Instructions:

Stir together peanuts, sugar, syrup and salt in 1-1/2 quart microwave-safe container. Cook 8 minutes on high in microwave oven stirring well after 4 minutes. (Cooking time may vary with ovens.) Stir in butter and vanilla. Microwave 2 minutes longer on high. Add baking soda and quickly stir until light and foamy. Immediately pour onto lightly greased baking sheet; spread to 1/4 inch thickness. Don't use anything to spread out the batter or else the glossy finish of the candy will be marred. Just hold the baking sheet at an angle to allow it to spread itself. When cool, break into pieces. Store in an airtight container. This recipe yields about 1 pound.